

AMENDMENTS TO THE CLAIMS:

Claims 1-5 are canceled without prejudice or disclaimer. Claims 6-10 are added. The following is the status of the claims of the above-captioned application, as amended.

Claims 1-5 canceled.

6 (New). A method for producing a vacuum packed pre-boiled potato product, comprising:

- a. removing the peel from the potatoes,
- b. contacting the potatoes with an effective amount of a starch-degrading enzyme, and
- c. vacuum packaging the enzyme-treated potatoes

wherein the enzyme-treated potatoes are boiled before or after step (c) to produce a vacuum packed pre-boiled potato product.

7 (New). The method of claim 6, wherein the starch degrading enzyme is an alpha-amylase.

8 (New). The method of claim 6, wherein the alpha-amylase is derived from *Aspergillus sp.*

9 (New). The method of claim 6, wherein the alpha-amylase is derived from *Aspergillus oryzae* or *Aspergillus niger*.

10 (New). The method of claim 6, wherein the alpha-amylase is derived from *Bacillus sp.*

11 (New). The method of claim 6, wherein the alpha-amylase is derived from *Bacillus licheniformis*.

12 (New). The method of claim 6, further comprising cutting the peeled potatoes into pieces.

13 (New). The method of claim 6, wherein the starch-degrading enzyme is in an aqueous composition.

14 (New.) A vacuum packed pre-boiled potato product prepared by the method of claim 6.